



Flavor Dynamics' Guide to Flavoring Tea

Liquid or Dry Flavors?

Tea leaves and herbal tea blends are generally very receptive to flavoring, but which form is the best for your application? Liquid flavors permeate tea leaves during blending and as such can be used for nearly any kind of tea, from loose leaf to bagged. Dry flavors, which are slowly released during the steeping process, are optimally used on tea that will be packaged in tea bags and are not as effective as their liquid counterparts when used in loose leaf tea.

How to Flavor Tea: Small Batches

The best method for flavoring smaller-scale productions of tea is to take a glass or stainless steel bowl, beaker or canister and fill it with the tea and flavor that needs blending. The tea and flavor should be mixed thoroughly using a spoon or, preferably, by hand while wearing powder-free latex gloves. When using almond, amaretto or cinnamon flavors, or when using products that contain essential oils, wearing two pairs of gloves while blending is a good idea. Certain chemicals found in these flavors can penetrate through a single pair of latex gloves, leaving their sometimes-difficult to remove odors on your hands. This is especially true when using highly-concentrated products or when blending for extended periods of time. After blending, the newly-flavored tea is allowed to sit in a closed bin overnight. The following day the flavored tea should be ready to use.

How to Flavor Tea: Large-Scale Production

For large-scale productions there are two generally accepted methods for flavoring teas. The first, which we recommend because it best achieves uniform distribution of flavor, is to use a manual or electric sprayer to slowly apply the flavor to the tea in an active blender or tumble mixer. Immediately after processing the flavored tea leaves should be allowed to dry in a covered bin or container made of HDPE plastic or stainless steel. Some flavors can dry for 2 – 3 hours and be usable, but leaving the container over night will fully develop the combined aroma and taste.

The second method that we recommend for large-scale production features our FlavorCoat® systems. Both systems (42 and 99) are designed to blend nicely with fine-cut teas distributed in tea bags. FlavorCoat® 42 is a fully encapsulated flavor that is not for use in organic products, while FlavorCoat® 99 is a partially encapsulated flavor that can be used in any organic tea blend. Both systems are added to the tea while blending is in progress. Only few minutes of mixing time is all that is needed, since both of these systems are stable when simply blended with the tea.

Thank You

Thank you for your interest in Flavor Dynamics. We are always open to questions and are eager to help you create the product that matches your creative vision. We invite you to try our extended line of liquid and dry flavors for tea and hope that our products and attentive customer care will leave you with a lot more time to spend designing and marketing your custom tea creations. Please contact us any time by phone at 888-271-8424, or by email at customercare@flavordynamics.com.